

# INDEX TO VOLUME 13 OF THE JOURNAL OF THE FISHERIES RESEARCH BOARD OF CANADA

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## Canadian Committee for Freshwater Fisheries Research

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- 3: 273 (ionic ratios in river-diluted sea water)

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 6: 843 (Arctic char)

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  - 4: 559 (nitrite-treated cod fillets)
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- 3: 309 (reaction of pink salmon fry to)

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- 4: 569 (storage of frozen fillets)

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- 2: 219 (tagging experiments)

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- 3: 309

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## Salt

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## Salt fish

- 2: 183, 195 (halophilic bacteria in)

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- 3: 343

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- 4: 489 (parasites)

## Sea-lion

- 4: 489 (parasites)

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- 3: 375

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- 5: 647 (lemon sole)

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- 3: 357 (catch related to temperature)

- 5: 647 (survival rate)

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- 3: 357 (catch related to temperature)

## South Bay, Manitoulin Island, Ont.

- 5: 631 (estimation of bass population)

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- 4: 449 (Nfld. herring)

- 5: 647 (lemon sole)

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- 3: 291 (as affected by gill removal)

- 4: 559 (tests in nitrite-treated fillets)

- 4: 569 (inhibition in frozen rosefish fillets)

- 6: 861 (cause and prevention of "bilgy" fish)

- 6: 873 (prevention in viscera by nitrite)

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- 4: 569 (of frozen rosefish fillets)

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- 6: 861 (relation to "bilgy" spoilage)

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- 4: 581 (surface and bottom currents)

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- 5: 647 (of young lemon soles)

- 5: 599 (of maskinonge)

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- 3: 309 (in constant direction by salmon fry)

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- 2: 219 (salmon in Nfld.)

- 5: 599 (maskinonge)

- 5: 613 (kinds of information from)

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- 1: 48 (cooked frozen Atlantic oysters)

- 1: 131 (cooked frozen plaice fillets)

- 2: 176 (cooked jellied and normal plaice fillets)

- 4: 572 (cooked frozen rosefish fillets)

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- 6: 759 (northern B.C. fishes)

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- 2: 247 (lobster)
- 5: 647 (related to lemon sole survival)

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- 3: 357 (air and water, Pacific)
- 3: 297 (in oceanographic boundaries south of Nova Scotia)
- 5: 716 (in Hebron Fjord, Labrador)

## Templeman, Wilfred

- 2: 147; 4: 467

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- 6: 875 (content in dried viscera meals)

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- 4: 449

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- 4: 515 (B.C. lakes)

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- 3: 385 (Chatham Sound, B.C.)
- 3: 435 (Cabot Strait)
- 5: 709 (Hebron Fjord, Labrador)

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- 1: 21 (of cod and haddock)
- 2: 212 (of nitrite-treated fish)
- 3: 292 (of fish stored without and with gills)
- 4: 560 (of nitrite-treated cod fillets)
- 6: 863 (in "bilgy" spoilage)

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- 4: 449 (Nfld. herring)
- 6: 843 (Arctic char, Labrador)

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- 6: 869 (animal feed from cod and haddock)

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- 6: 875 (content in dried viscera meals)

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- 6: 799

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- 1: 23 (recommendations re quality of fish)

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- 1: 135 (Pigeon L., Alta.)
- 4: 547 (effect of fry plantings, L. Ontario)

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- 1: 1 (waters of Georgian Bay)



